



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

MICHAEL A. BATZLER
BATZLER'S TRACKSIDE INN
8762 N GRANVILLE RD
MILWAUKEE, WI

1/22/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$87.00

Code Number	Description of Violation	Correct By
3-302.11	Raw meat is being stored above ready-to-eat foods in the reach-in cooler. Always store raw foods below ready-to-eat foods. All food must be protected from cross-contamination. REPEAT VIOLATION	2/4/2010
3-306.11	Food is being placed inside the warewashing sinks. Do not put food in sinks which are not air-gapped. In lieu of a food prep sink, use an insert that terminates above the spill rim of the sink. REPEAT VIOLATION	2/4/2010
3-501.13	Meat is being thawed at room temperature. Only thaw foods in a refrigerator or under cold running water.	2/4/2010
3-501.17	In the reach-in cooler there are many ready-to-eat foods (cooked pastas, meats etc.) that are not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. REPEAT VIOLATION	2/4/2010

Notes:

NOTES: Do not use shoe boxes to store food. Use only food grade storage containers.

On 1/22/2010, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature